



Oli Mazí means: All together!

Inspired by modern Greek cuisine in cities like Athens. Oli Mazí offers a shared dining experience with contemporary presentations by our chef Nikos Chalos. Today we invite you to enjoy our hospitality and unique Mediterranean culinary creations.

We wish you a lovely evening!

CHEF'S CHOICE.

Having trouble choosing? Allow Chef Nikos to guide you through his favorite creations. A refined selection of dishes, thoughtfully composed for sharing. Full of flavour and meant to be enjoyed together.

7 courses – € 52.50 p.p. (excluding dessert)

8 courses – € 62.50 p.p. (including dessert)

Vegetarian or allergies? Please let us know!

BITES

Pita & dips ✓ Labneh & mackerel tarama	8.5	Feta saganaki (4pcs) ✓ Crispy feta - black sesame - blueberry	10
Pulled lamb tostada (2pcs) Lamb shoulder - labneh - pistachio - red onion - za'atar	9.5	Brioche herring (2pcs) Hollandse Nieuwe - mackerel tarama - pickles - chives	11
Crispy garides Argentinean prawn - capers - garlic mayonnaise - parsley	13.5	Charred dolmades ✓ Bulgur - feta beurre blanc - Florina pepper - chili - dill	11.5
Iberico souvlaki (2pcs) ✓ Tzatziki - pimentón - lemon	10	Astera "House of Caviar" 10gr Brioche - Greek yoghurt - lemon	29.5

DISHES

Crudo (daily selection) Changes often, always worth it. Just ask our team.	16	Ochtapodi "Bloody Maria" Grilled octopus - horta - celery - tomato - vodka - tabasco	21
Veal tartare Veal topside - egg yolk - crème fraîche - lemon - chives - sourdough	16	Oli Mazi's Surf & Turf Langoustine - chicken thigh - eryngii - ginger beurre blanc - Thai basil	19.5
Spanakopita salad ✓ Baby spinach - feta - spring onion - dill - almond - sesame - crispy filo	13.5	Risotto arakas ✓ Arborio - artichoke - green pea - lemon - mint - pistachio	15
Roasted caesar Little gem - anchovy - pancetta - graviera - egg yolk - sourdough	14	Roasted cabbage ✓ Buttermilk - peanut - crispy chili - Greek yoghurt - lime	13.5
Celeriac fasolada ✓ Paprika - white bean - preserved lemon - hazelnut - celeriac jus	14	Lamb fillet Lamb neck - lamb sweetbread - paprika - courgette - almond - lamb jus	25.5
Asparagus party ✓ White and green asparagus - morels - mustard seed - tarragon	17.5	Grain-fed entrecote String bean - potato mousseline - Kalamata olive - lemon-thyme jus	24.5

SIDES

Fries with homemade mayo ✓ Greek style: +€2 with za'atar - graviera	5.5
Honey roasted carrots ✓ Feta - Greek honey - crispy chili - buckweed	7.5

DESSERT

Oli Mazi's Galaktoboureko Filo - custard - rhubarb ice cream - white chocolate - orange	11.5
Fraula Strawberry - crème suisse - basil ice cream - vanilla - PX - nut crunch	11.5